



Welcome at the Lake Restaurant Rotunde

“Welcome to Überlingen on Lake Constance ”

Enjoy a unique ambiance with a view of Lake Constance in Überlingen and a special restaurant that not only guarantees warm and welcoming service but also offers regional and seasonal German cuisine with Mediterranean and modern influences.

*„One should offer something good to the body,
so that the soul wants to live in it “
Winston Churchill*

The Bad Hotel was extensively renovated in 2013
and has been a part of Überlingen for 200 years.
It offers a diverse program in both summer and winter.
You can find more information on our homepage or in the annual program.

We wish you a pleasant stay!

To ensure a restful night for our house guests, our terrace is open for you until 10:30 PM
We kindly ask for your understanding.

Aperitif Recommendation

Rotunde´s Spring-Apéro

A composition of Campari, Sparkling Wine Rosé and Elderberry Syrup
Let yourself be surprised...

0.1 l for 7.50 €

The Classic

A touch of austere elegance...

Try our Rose Port Wine on ice

Refined with Tonic

0.2 l for 8.50 €

Champagne 2017 World Champion

Brut Premier – Louis Roederer

0.1 l for 15.90 € / 0.375 l for 49.90 €

...one of the most significant and renowned wineries in Reims since 1776. This Cuvée, made from the best Champagne vineyards, consists of 40% Chardonnay, 40 % Pinot Noir und 20 % Pinot Meunier, making it truly something special...

...or perhaps a Rosé...

Brut Rosé – Louis Roederer

0.1 l for 16.90 € / 0.375 l for 55.90 €

..... Kitchen reception until 1:45 p.m. & 8:45 p.m....

Dear guests, if you are affected by allergies, please contact us.
Our service staff or our separate allergy card will be happy to provide you with information
on the allergens contained in the food

Bad Hotels Specialties for Pre-Order*

Fish Specialties

Fried Sole E/G1/A/L/S
with Baby Spinach and Buttered Potatoes
45.90 €

Grilled whole Sea Bass with Lemon Beurre Blanc, L/S/F/13/G1
Vegetable Julienne and Truffle Mashed Potatoes
37.90 €

Menu "Châteaubriand"

*

Prawns on Leek Vegetables with Garlic Bread W/G1/E/ZW

**

Whole Châteaubriand, L/G1/13/S
carved on a wooden board at the table or in the kitchen with three kinds of
Sauces, Fried Onions, Garlic and Herb Butter,
served with Vegetable Pan, Truffle Mashed Potatoes and Spaetzle L/G1/13/S

Seasonal Sorbet

- 4 people minimum -

69.90 € p.p

Oysters fresh on your plate

A dozen Oysters "Isney No. 2" K
Served with Fried Onions and Limes
-12 pieces-
49.90 €

Together with a bottle of Rosé Champagne 0.375
99.00 €

*The food offers indicated on this page
must be ordered at least 3 days in advance in connection with a reservation. A reservation can be
made at restaurant@bad-hotel-ueberlingen.de.

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Rotunde's Menü

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Rotunde's Spring Salad with House Dressing E/G1/A/L/S

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Roasted Char Fillet with Baby Spinach
an Tomato Velouté und Tagliatelle L/G1/F/E

Crème-Brûlée & Cassis Sorbet L/E

€49.90

(bookable until 8:00 pm)

Delicacies

Prawns in Chili-Garlic Oil 18.90 €
with Garlic Baguette G1/K/ZW

French Cheese Selection 20.50 €
Fromagerie Tourette-Strasbourg
Variation of five types of Cheese | Fig Mustard L/G1/U3/8

Antipasti Plate & Italian Salami €24.90
with Garlic Baguette G1

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Starters

	€
Black Forest goat's cheese <small>L/A</small> Truffle honey Sunflower seeds Beetroot carpaccio	10.50
Smoked Salmon Tartare <small>L/F/8</small> Avocado Mini Rösti Herb Dip	12.50
Three Scallops <small>w/13</small> Mango-Chutney Rucola	16.50

Salads

	€
Rotunde's Spring Salad <small>L/G1/E/A</small> House Dressing Grana Padano Cherry Tomatoes roasted Pumpkin Seeds Grissini ...with 3 prawns...	10.50
	16.50

Soups

	€
Wild Garlic Soup <small>L/S</small> with Potato Straw	9.50
Asparagus soup <small>L</small> with garnish	10.50

Vegetarian

	€
Rotunde's Asparagus Ragout <small>G1/L/E/F</small> Tagliatelle Salmon florets Garden herbs Mountain pepper	22.90

Wine Recommendation for Vegetarian Dishes

2024 Pinot Noir Rosé, dry
Kress Winery, Überlingen

0.25 l á € 11.80

Vegan

	€
Lemon Couscous <small>O/G1</small> Stewed Fennel Dill Tomato and pepper sauce	23.50

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Seasonal

Fresh German asparagus spears

served with hollandaise sauce and buttered potatoes L13 € 24.50

...to accompany our asparagus, we recommend...

Herb pancakes <small>L/G1/E</small>	€ 8.50
Juniper ham	€ 8.50
Mini veal escalope <small>G1/E</small>	€14.50
Beef fillet tips	€ 14.50
Arctic char <small>G1/F</small>	€ 14.50

Wine recommendation to accompany the asparagus

2022 Pinot Gris
Geiger Winery - Meersburg

0.25 l €13.90

Fish & Seafood

	€
Pike Perch Fillet <small>L/F/G1/13/E</small> Tartar Beurre Blanc Roasted Thyme Potatoes Baby Leaf Salad	25.90
Arctic Char Fillet <small>F/G1/L/E</small> Velouté de Tomato Baby Spinat Tagliatelle	27.90
Pulpo „Chimichurri“ <small>F/N/K/L</small> Tobiko Caviar Aioli Crispy Smashed Potatoes	30.90
Sea Bream Filet „Sicilian Style“ <small>F/L</small> Tomato-Olive-Capers-Garlic-Herb Sauce Mediterranean Vegetables Roasted Thyme Potatoes	28.90

Freshly delivered by Südfisch

Wine Pairing with Fish

2024 "Hohentwiel" Pinot Gris, dry
Winery Vollmayer, Hilzingen

0.25 l to € 11.50

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Regional

	€
Überlingen Gourmet Plate <small>L/G1/E/8/13/S</small> Young Pig Medallions Cream Dip Forest Mushrooms Market Vegetables Spätzle	24.50
Kling's Baden Maultaschen <small>L/G1/E/8/13/S</small> Melted Onions Baby Leaf Salad	19.50
Breaded Veal Schnitzel <small>L/G1/E/13/A/S</small> Steak House Fries Baby Leaf Salad	26.90
Beef Fillet Tips from Young Bulls <small>L/G1/E/13/A/S</small> Port Wine Jus Mini Rösti Baby Leaf Salad	27.90
Saddle of Lamb <small>L/U7/E/13/S</small> Garlic Jus Mint Pistachio Coat Bacon Beans Crispy Smashed Potatoes	32.90
Onion roast <small>13/S/L/E/G1</small> Port Wine Jus Melted Onions Cheese Spätzle	28.90

Freshly delivered by Schiller

Wine Pairing with Meat

2022 Pinot Noir, dry
Aufricht Winery, Meersburg

0.25 l á € 13.10

Dessert

	€
Homemade seasonal Sorbet	3.50
Rotunde's Affogato <small>L/E/9</small> Darboven Espresso Vanilla-Ice Cream	5.50
Chocolate Crème Brûlée made with Valrhona chocolate <small>L/E/U1/U2/U3</small>	9.50
Toblerone-Parfait <small>L/E/G1/U2</small> Kumquats Coffee Crumble	8.90
Chocolate Mousse <small>L/E/G1</small> Vanilla Baylis sauce Marinated strawberries	10.50

Digestif recommendations

Osborne Fine, Tawny Port
Portugal, Porto

5 cl for 5.90 €

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Grappa Nonino 5 Years Barrique Barrel
Cabernet, Merlot,
Schioppettino

2 cl at 9.00 €

Williams
Distillery Senft, Überlingen

2 cl at 5.00 €

„Altes Obst“
Tomas Geiger, Meersburg

2 cl for 5.50 €

EXPLANATION: ABBREVIATIONS
FOR FOOD INTOLERANCES AND ALLERGIES

Eggs and egg products	E	Color	1
Fish and fish products	F	Preservative	2
Gluten-containing cereals: wheat	G1	Antioxidant	3
Gluten-containing cereals: rye	G2	Flavor Enhancer	4
Gluten-containing cereals: barley	G3	Sulfurized	5
Gluten-containing cereals: oats	G4	Blackened	6
Gluten-containing cereals: variations Mollusks and mollusk products	G5	Phosphate	7
Crustaceans and crustacean products	W	Milk Protein	8
Lupine and lupin products	K	Contains Caffeine	9
Mustard and mustard products	C	Contains Quinine	10
Celery and celery products	A	Sweetener	11
Almond nuts	S	Waxed	12
Hazelnut nuts	U1	Alcohol	13
Walnut nuts	U2	Taurine	14
Cashew nuts	U3		
Pecan nuts	U4		
Brazil nuts	U5		
Pistachio nuts	U6		
Macadamia nuts Queensland nuts	U7		
Sesame seeds and sesame seed products Sulfur dioxide and sulfite	U8		
Milk and milk products	U9		
Soy and soy products	O		
Peanuts and tree nuts	P		
	L		
	B		
	N		

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